

MAXIMUM USAGE LEVELS PERMITTED—Continued

Food (as served)	Percent	Function
Breakfast cereals, § 170.3(n)(4) of this chapter	1.2	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Cheese, § 170.3(n)(5) of this chapter8	Do.
Dairy products analogs, § 170.3(n)(10) of this chapter ..	1.0	Firming agent, § 170.3(o)(10) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Fats and oils, § 170.3(n)(12) of this chapter	2.0	Do.
Gravies and sauces, § 170.3(n)(24) of this chapter ..	1.2	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Jams and jellies, commercial, § 170.3(n)(28) of this chapter.	1.0	Do.
Milk products, § 170.3(n)(31) of this chapter6	Do.
Processed vegetables and vegetable juices, § 170.3(n)(36) of this chapter.	2.0	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Soups and soup mixes, § 170.3(n)(40) of this chapter.	.8	Do.
Sweet sauces, toppings and syrups, § 170.3(n)(43) of this chapter.	1.0	Do.
All other food categories5	Emulsifier and emulsifier salts, § 170.3(o)(8) of this chapter; firming agent, § 170.3(o)(10) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.

(d) [Reserved]

(e) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[42 FR 14653, Mar. 15, 1977, as amended at 42 FR 55205, Oct. 14, 1977; 49 FR 5612, Feb. 14, 1984]

§ 184.1343 Locust (carob) bean gum.

(a) Locust (carob) bean gum is primarily the macerated endosperm of the seed of the locust (carob) bean tree, *Ceratonia siliqua* (Linne), a leguminous evergreen tree, with lesser quantities of seed coat and germ.

(b) The ingredient meets the specifications of the “Food Chemicals

Codex,” 3d Ed. (1981), pp. 174–175, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html.

(c) The ingredient is used at levels not to exceed the following maximum levels:

MAXIMUM USAGE LEVELS PERMITTED

Food (as served)	Percent	Function
Baked goods and baking mixes, § 170.3(n)(1) of this chapter.	0.15	Stabilizer and thickener, § 170.3(o)(28) of this chapter.
Beverages and beverage bases, nonalcoholic, § 170.3(n)(3) of this chapter.	.25	Do.
Cheeses, § 170.3(n)(5) of this chapter8	Do.
Gelatins, puddings, and fillings, § 170.3(n)(22) of this chapter.	.75	Do.
Jams and jellies, commercial, § 170.3(n)(28) of this chapter.	.75	Do.
All other food categories5	Do.

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(d) [Reserved]

(e) Prior sanctions for this ingredient different from the uses established in this regulation do not exist or have been waived.

[42 FR 14653, Mar. 15, 1977, as amended at 42 FR 55205, Oct. 14, 1977; 49 FR 5612, Feb. 14, 1984]

§ 184.1349 Karaya gum (*sterculia* gum).

(a) Karaya gum (*sterculia* gum) is the dried gummy exudate from the trunk of trees of various species of the genus *Sterculia*.

(b) The ingredient meets the specifications of the "Food Chemicals

Codex," 3d Ed. (1981), p. 157, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html.

(c) The ingredient is used in food under the following conditions:

MAXIMUM USAGE LEVELS PERMITTED

Food (as served)	Percent	Function
Frozen dairy desserts and mixes, § 170.3(n)(20) of this chapter.	0.3	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Milk products, § 170.3(n)(31) of this chapter02	Stabilizer and thickener, § 170.3(o)(28) of this chapter.
Soft candy, § 170.3(n)(38) of this chapter9	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
All other food categories002	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.

(d) [Reserved]

(e) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[42 FR 14653, Mar. 15, 1977, as amended at 42 FR 55205, Oct. 14, 1977; 49 FR 5612, Feb. 14, 1984]

§ 184.1351 Gum tragacanth.

(a) Gum tragacanth is the exudate from one of several species of *Astragalus gummifier* Labillardiere, a shrub that grows wild in mountainous regions of the Middle East.

(b) The ingredient meets the specifications of the "Food Chemicals

Codex," 3d Ed. (1981), p. 337, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html.

(c) The ingredient is used in food under the following conditions:

MAXIMUM USAGE LEVELS PERMITTED

Food (as served)	Percent	Function
Baked goods and baking mixes, § 170.3(n)(1) of this chapter.	0.2	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Condiments and relishes, § 170.3(n)(8) of this chapter.	.7	Do.
Fats and oils, § 170.3(n)(12) of this chapter	1.3	Do.
Gravies and sauces, § 170.3(n)(24) of this chapter ..	.8	Do.
Meat products, § 170.3(n)(29) of this chapter2	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Processed fruits and fruit juices, § 170.3(n)(35) of this chapter.	.2	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.